

2025 EHEDG Advanced training course

■ Hygienic design as a "pre-requisite" stipulated by the Food Safety Management System (FSMS) ■

Organizer EHEDG JAPAN / FOOMA



Benefits of attending

◆ Learning the essential "Hygienic design" as Prerequisite Programs for HACCP system

One of the essential "pre-requisites" for constructing the HACCP system that forms the core of the FSMS is the hygienic design of the food machine. You can learn the concept and way of thinking of international hygienic design. FSMS will soon certify hygienic design efforts.

◆ Understanding legal requirements, standards and guidelines

You can understand the role and essential measures for hygienic design, such as legal requirements, standards such as ISO, guidelines, how to use them, and the relationship between the HACCP system and hygienic design.

Features of training

◆ World standard training program in Japanese

This training course is world standard program held in 55 countries and regions around the world. You can learn the system of hygienic design using Japanese textbooks.

◆ Risk assessment training using actual equipment

Establishing understanding by practice and training is important. You can experience risk assessment training using actual equipment in small group.

Outline of the event

Date and time	2025 May 14th (Wed)~16th (Fri) 9 : 00~18 : 00 (Reception 8 : 30) ※The time of end is depend on the day.	
Number of applicants	18 people	
Place	FOOMA conference room(4F)	
Course fee (tax included)	General : ¥130,000 (including tax ¥143,000) EHEDG member : ¥98,000 (including tax ¥107,800)	
Trainers	Kazuhiro Nakanishi Satoshi Fukuzaki Tadashi Tsuchiya Norikazu Nakagawa Hideo Shidara Hiroyuki Omura	Okayama University Emeritus Professor, Dr. Mie University Professor, Dr. Japan Food Research Laboratories, Manager Former employee of Kibun Foods Inc. Former employee of Morinaga Milk Industry Co Ltd. FOOMA Secretariat, Dr.

Curriculum

【 Day 1 May 14th (Wed) 】

Time (min)	Module	Topic
09:00-09:10 (10)		EHEDG Introduction
09:10-10:10 (60)	1	Legal Requirements
10:10-10:20		Break
10:20-11:40 (80)	2	Hazards Controlled through Hygienic Processing
11:40-11:50		Break
11:50-12:50 (60)	6	Hygienic Requirements for Static Seals and Couplings
12:50-13:30		Lunch
13:30-15:00 (90)	3	Hygienic Design Criteria
15:00-15:10		Break
15:10-16:10 (60)	8	Hygienic Requirements for Valves for liquid processing
16:10-16:20		Break
16:20-17:50 (90)	7	Materials of Construction for Equipment in Contact with Food
17:55-19:45		Dinner for exchanging opinions

【 Day2 May 15th (Thu) 】

Time (min)	Module	Topic
09:00-10:00 (60)	5	Weld Inspection based on hygienic Requirements
10:00-10:10		Break
10:10-11:40 (90)	9	Cleaning and Disinfection Principles - Wet Cleaning—
11:40-11:50		Break
11:50-12:50 (60)	14	Verification of Hygienic Design – Test Methods and Certification -
12:50-13:30		Lunch
13:30-14:30 (60)	15	Pumps and Homogenizers
14:30-14:40		Break
14:40-15:40 (60)	16	Hygienic Handling of Dry Particulate Materials – General –
15:40-15:50		Break
15:50-18:00 (130)		Case study 1 Hygiene risk assessment of equipment on drawings

【 Day 3 May 16th (Fri) 】

Time (min)	Module	Topic
09:00-10:00 (60)	19	Installation and Maintenance
10:00-10:10		Break
10:10-11:10 (60)	10	Factory siting, layout and building design
11:10-11:20		Break
11:20-12:20 (60)		Case study 2 Hygiene risk assessment training using a real equipment
12:20-13:00		Lunch
13:00-14:00 (60)		Case study3_1 Hygiene risk assessment training using a real equipment
14:00-14:10		休 憩
14:10-15:10 (60)		Case study3_2 Presentation and discussion of hygiene risk assessment results
15:10-15:20		Break
15:20-16:40 (80)		Completion exam
16:40-16:50		Break
16:50-17:20 (30)		Closing (The certificate of completion will be mailed later.)

For more information please contact Yuta Kino : kino[at]fooma.or.jp